Dessert

Sample Menu

Seasonal ice cream & sorbet (per scoop)
Dark chocolate & coffee / Vanilla bean (v, gf)
Fig leaf & plum ripple / Toasted milk (v, gf)
Blackcurrant (vg, gf) 3.5

Dark chocolate & almond truffles (v, gf) 6

Pair with Plum Carré *14*

Ricotta beignets, roasted muscat grapes & pine nut custard (v) 11.5

Pair with La Stoppa 'Vino del Volta' 2024 *17.5*

Spiced pumpkin ice cream sundae, caramelised puff pastry & torched meringue (v) 12

Pair with Pair with Hétszölö Tokaji Late Harvest 2022 *11*

Fig pavlova with pistachio sorbet (v, df, gf) 10.5

Pair with Maison Sichel, Sauternes 2020 *11.5*

Dark chocolate mousse, whipped hazelnut ganache & cocoa nib tuile (gf) 12

Pair with Giovanni Allegrini Recioto Valpolicella 2018 *17.5*

Please inform your waiter of any allergies or food intolerances prior to ordering.
Please note we cannot guarantee no cross contamination.
A discretionary 13.5% service charge will be added to the bill.

Dessert Wine

NV Dow's, Tawny Port 7/64
Porto, Portugal, 70ml / 750ml btl

Emilio Hidalgo, Pedro Ximenez NV 10.5/68
Palomino, Jerez, Spain, 70ml / 750ml btl

Maison Sichel, Sauternes 2020 11.5/54
Semillon, Sauvignon Blanc, Sauternes, France 70ml / 375ml btl

Hétszölö, Tokaji Late Harvest 2020 11/69
Harslevelu, Furmint, Tokaj, Hungary, 70ml / 500ml btl

La Stoppa, 'Vino del Volta' 2024 17.5/111
Malvasia, Emilia-Romagna, Italy, 70ml/500ml btl

Giovanni Allegrini, Recioto 2018 17.5/113
Valpolicella blend, Valpolicella, Italy, 70ml / 500ml btl

Digestifs

Tart's Limoncello 25ml/50ml 5/10

Plum Carré 14
Elijah Craig Bourbon, Martell VS, plum, orange

Espresso Martini 14
Vodka, Espresso, Fair Café Liqueur

Boulevardier 15
Bourbon or Rye, Campari, Sweet Vermouth